

A  
LEADING  
BRAND IN THE UK

# Russell Hobbs®

CLASSIC SATIN



## 6 Quart Oval Slow Cooker

OWNER'S MANUAL  
RHSC600

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or Base Unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn OFF/LOW/HIGH/AUTO Control Dial to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated Stoneware Liner.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical outlet.
7. Do not use this appliance in an unstable position.
8. Never use the Stoneware Liner on a gas or electric cooktop or on an open flame.
9. Lift off Lid carefully to avoid scalding, and allow water to drip into Stoneware Liner.
10. **CAUTION: To prevent damage or electric shock, do not cook in Base Unit. Cook only in Stoneware Liner provided.**

## **POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **SHORT CORD INSTRUCTIONS**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# INTRODUCTION

Congratulations on your purchase of the Russell Hobbs® 6 Quart Oval Slow Cooker. Your Slow Cooker features a Double Heating Element, Removable Stoneware Liner, and is perfect for roasts, hams and more! Recipes and cooking times for many of your favorite foods are included with this unit.

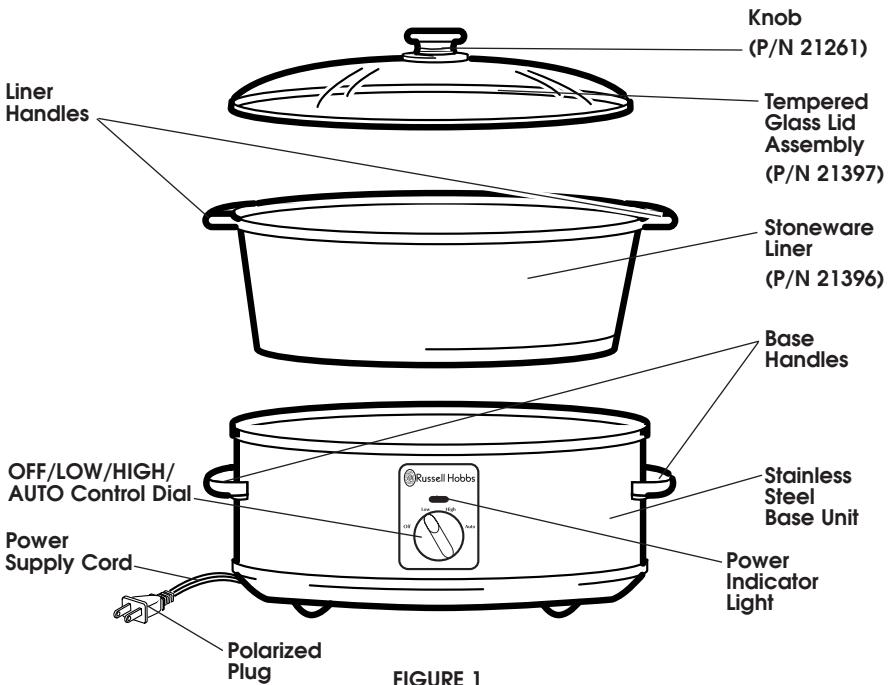


FIGURE 1

## **INTRODUCTION TO SLOW COOKING**

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can operate at LOW all day or night if required. When cooking on a HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH. To turn the Slow Cooker OFF, turn the Control Dial to the OFF position. Always unplug from electrical outlet when not in use.

**NOTE: Lid must not be removed while cooking on LOW setting.**

## **BEFORE USING YOUR SLOW COOKER FOR THE FIRST TIME**

1. Carefully unpack your Slow Cooker and clean, see CLEANING INSTRUCTIONS.
2. It is necessary to operate the Slow Cooker one time before placing food in the Stoneware Liner. Pour 4 cups of water into the Stoneware Liner and place it inside the Base Unit. Cover with the Glass Lid.
3. Plug into a 120V AC outlet.
4. Turn Control Dial to HIGH position and allow to heat for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Dial to OFF position and allow to cool for 20 minutes.
6. Carefully remove the Stoneware Liner from the Base Unit and pour out the water from the Stoneware Liner.
7. Rinse Stoneware Liner, dry thoroughly and place back inside the Base Unit.

## HOW TO USE THE AUTO FEATURE

AUTO allows you to prepare meals in less time than it would take on LOW, but not as quickly as on HIGH, allowing more time for unsupervised cooking. When set on AUTO, the Slow Cooker begins cooking on HIGH. Once the HIGH temperature is reached, it then switches automatically to LOW. When using the AUTO cycle, you are able to initially heat the food faster, shortening the standard cooking time required for LOW by approximately 25%.

## Operating Instructions

1. Prepare recipe according to instructions.
2. Place food in Stoneware Liner and cover with Glass Lid. Do not fill the Slow Cooker to the brim with food. Always cook with the Lid on and the Stoneware Liner in position. Remember that frequent lifting of the Lid during cooking delays the cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the Stoneware Liner first. Then add the meat and other ingredients.

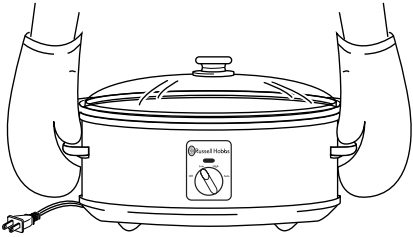
**NOTE: The Stoneware Liner CANNOT stand the shock of sudden temperature changes.** Before cooking frozen food, add some warm liquid. If the Liner is hot, DO NOT add cold food.

3. Plug cord into a 120V AC outlet.
4. Turn Control Dial to select temperature setting: LOW, HIGH or AUTO.
5. Cook according to recipe instructions.

**CAUTION: The Base Unit will get very warm during cooking. This is where the heating elements are located. Use pot holders or oven mitts when moving or handling the unit.**

6. When cooking time is complete, turn the Control Dial to the OFF position, and unplug from electrical outlet.
7. Using oven mitts, carefully remove the Glass Lid by grasping the Lid Knob and lifting the Lid slightly away from you. This will allow the steam to escape before removing the Lid.
8. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the Stoneware Liner from the Base Unit.
9. Allow to cool completely before cleaning, see CLEANING INSTRUCTIONS.

# Operating Instructions *(Continued)*



**FIGURE 2**



**NOTE If you are moving the Slow Cooker, grasp the unit by the Base Unit Handles; use pot holders or oven mitts.  
(See Figure 2.)**

10. Even when switched OFF and unplugged, the Slow Cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

## Hints For Slow Cooking

- Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to putting into Stoneware Liner.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and turn the Control Dial to HIGH. After about 30-45 minutes the amount of liquid should be less.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
- High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

## **CONVERTING STANDARD RECIPES TO SLOW COOKING**

- Vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the Slow Cooker and cover them with liquid.
- If adding fresh milk or yogurt, this should be done during the last 2 hours. Evaporated milk may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes.

## **User Maintenance Instructions**

- Avoid sudden, extreme temperature changes. For example, do not place a hot Glass Lid or Stoneware Liner into cold water or onto a wet surface.
- Do not use the Stoneware Liner to store food in the refrigerator, and then reheat in the Base Unit. The sudden temperature change may crack the Liner.
- Avoid hitting the Stoneware Liner and Glass Lid against the faucet or other hard surfaces.
- Do not use Stoneware Liner or Glass Lid if chipped, cracked, or severely scratched.
- This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

## **CLEANING INSTRUCTIONS**

**CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.**

1. Always unplug and allow to cool completely before cleaning.
2. Wash Stoneware Liner and Glass Lid in warm, soapy water. If food sticks to the Stoneware Liner, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad.
3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the Base Unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the Base Unit, as they may damage the surfaces.

## **STORING INSTRUCTIONS**

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store Slow Cooker while it is hot or wet.
4. To store, place Stoneware Liner inside the Base and the Glass Lid over the Stoneware Liner; to protect the Glass Lid, it may be wrapped with a soft cloth and placed upside down over the Liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

# Recipes

## TURKEY VEGETABLE SOUP

- 2 turkey drumsticks, skin and excess fat removed and discarded
- 2 large leeks, washed well to remove dirt and grit, white and light green parts only, sliced thin
- 3 carrots, peeled and cut into 1/4-inch rounds
- 3 ribs celery, cut into 1/4-inch slices
- 1 (10 oz.) package frozen corn kernels
- 1 (10 oz.) package frozen cut green beans
- 1/2 cup uncooked pearl barley
- 1 tablespoon chopped fresh parsley or dill weed
- 1 (2 pints, 14 fl. oz.) can low-fat chicken broth
- 4 cups water

1. Combine all the ingredients in the Russell Hobbs® Slow Cooker Stoneware Liner.
2. Cover and set Control Dial to AUTO. Soup will be done in 5 to 6 hours, or when the turkey and vegetables test done. Or cook on LOW 6 to 7 hours.
3. Before serving, remove turkey meat from bones. Shred meat into small pieces and return to soup. Season with salt and black pepper to taste.

Makes 4 to 6 servings

## **DUTCH SPLIT PEA SOUP**

1 tablespoon olive oil  
1 large onion, chopped  
2 cloves garlic, minced  
1 large potato, peeled and diced  
2 carrots, peeled and cut into 1/4-inch rounds  
2 ribs celery, cut into 1/4-inch slices  
2 cups green split peas (1 pound), picked over and rinsed well  
1/2 pound ham steak, cut into 1/2-inch cubes  
2 teaspoons dried marjoram  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
6 cups boiling water

1. Combine all the ingredients in the Russell Hobbs® Slow Cooker Stoneware Liner.
2. Cover and set Control Dial to AUTO. Soup will be done in 8 to 9 hours Or cook on LOW 9 to 10 hours.
3. Before serving, season with salt and black pepper to taste.

Makes 4 to 6 servings

## HEARTY BAKED BEANS AND BEEF

- 1 pound very lean, ground beef
- 1 large onion, coarsely chopped
- 2 (28 oz.) cans baked beans
- 1 (15 oz.) can kidney beans,  
rinsed under cold water and drained
- 1 (15 oz.) can black beans,  
rinsed under cold water and drained
- 1 (14.5 oz.) can stewed, diced tomatoes, drained
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 2 tablespoons molasses or maple syrup
- 2 tablespoons dry mustard
- Pinch of cayenne pepper

1. On a stove top burner brown ground beef and onion in a large, non-stick skillet. Cook until meat is no longer pink, breaking up any large pieces with a spoon. Drain and discard any accumulated fat.
2. Combine the browned beef and the remaining ingredients in the Russell Hobbs® Slow Cooker Stoneware Liner.
3. Cover and set Control Dial to AUTO. Beans will be done in 6 to 7 hours, or when they are thick and bubbling. Or cook on LOW 7 to 8 hours.

Makes 6 to 8 servings

## STUFFED PEPPERS

6 large bell peppers, tops cut off, cored and seeded

1 pound very lean, ground beef

1-1/2 cups cooked rice

2 large eggs, lightly beaten

1/2 cup grated Pecorino Romano cheese

2 tablespoons minced parsley

1/2 teaspoon salt

1/2 teaspoon black pepper

1 (28 oz.) can tomato sauce

1/2 teaspoon garlic powder

1. Combine the ground beef, cooked rice, egg, cheese, parsley, salt, and 1/4 teaspoon of the black pepper in a large mixing bowl.
2. Cut a very small hole in the bottom of each pepper. Spoon the meat mixture into the peppers, dividing evenly; do not pack down.
3. Stand stuffed peppers upright in the Russell Hobbs® Slow Cooker Stoneware Liner.
4. Combine the tomato sauce, garlic powder, and the remaining black pepper in a large mixing bowl or mixing cup. Spoon some of the sauce over each pepper. Pour the rest into the Stoneware Liner.
5. Cover and set Control Dial to AUTO. Cook until peppers are fork tender, 6 to 7 hours. Or cook on LOW 7 to 8 hours.

Makes 6 servings

## **ROSEMARY & GARLIC ROASTED LEG OF LAMB**

4 large all-purpose potatoes, peeled, cut into 1/4-inch thick slices  
1 trimmed, boneless leg of lamb, tied (3 to 4 pounds)  
1 teaspoon salt  
1/2 teaspoon coarsely ground black pepper  
6 cloves garlic, peeled and crushed  
4 sprigs fresh rosemary, chopped or 1 teaspoon dried  
2 tablespoons olive oil  
1/2 cup white wine

1. Layer potatoes in the bottom of the Russell Hobbs® Slow Cooker Stoneware Liner.
2. In a small bowl, mash the salt, pepper, garlic, and rosemary together with a fork to form a paste. Rub all over the lamb. Heat the olive oil in a large skillet over medium-high heat and brown lamb on all sides. Put browned roast in the Stoneware Liner on top of the potatoes. Pour the white wine in the skillet and bring to boil, scraping pan to remove any pieces of meat from the bottom. Pour over the meat.
3. Cover and set Control Dial to AUTO. Cook approximately 7 to 8 hours. Use a meat thermometer to show when meat tests done. Lamb should be a light pink color when sliced. Or cook on LOW 8 to 10 hours.

Makes 6 to 8 servings



## CHICKEN CACCIATORE

2 tablespoons olive oil

1 (4 pound) chicken, skin and excess fat removed,  
cut up into serving pieces

1 large onion, chopped

2 cloves garlic, sliced very thin

1 small pickled cherry or jalapeño pepper, seeded and  
coarsely chopped, optional

8 oz. white mushrooms, sliced thin

1/3 cup dry white wine

2 cups canned crushed tomatoes

1 teaspoon salt

1/4 teaspoon ground black pepper

1 tablespoon minced parsley

1. In a large skillet over medium-high heat, brown the chicken, onion, and garlic in the olive oil.
2. Combine the sauteed chicken and pan drippings with all the remaining ingredients, except the parsley, in the Russell Hobbs® Slow Cooker Stoneware Liner.
3. Cover and set Control Dial to AUTO. Chicken will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
4. Season with salt and black pepper to taste. Stir in the parsley before serving.

Makes 4 servings

## **OLD-FASHIONED BEEF STEW**

- 3 carrots, peeled and sliced into 1/4-inch rounds
- 3 large potatoes, peeled and cut into 1-inch cubes
- 1 large onion, cut in half and sliced thin
- 3 pounds of beef, cut into 1-1/2-inch cubes
- 3 cups beef stock or broth
- 1 cup canned tomato sauce
- 1 teaspoon dried thyme
- 1 bay leaf
- 1/2 teaspoon whole black peppercorns
- 2 cups frozen peas
- 1 tablespoon minced fresh parsley

1. Layer carrots, potatoes, and then onions in the Russell Hobbs® Slow Cooker Stoneware Liner. Top with beef, bay leaf, and black peppercorns. In a large mixing bowl, combine the stock, tomato sauce, and thyme. Pour over the meat and vegetables.
2. Cover and set Control Dial to AUTO. Stew will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
3. Stir in the peas 15 to 20 minutes before serving and cook on HIGH. Taste and adjust for salt. Stir in the parsley and remove bay leaf before serving.

Makes 6 to 8 servings

## **SLOW-SIMMERED BOLOGNESE MEAT SAUCE**

- 2 tablespoons olive oil
- 1-1/2 pounds very lean ground beef
- 1 medium-sized onion, minced
- 2 carrots, peeled and minced
- 2 ribs celery, minced
- 1 (12 fl. oz.) can evaporated milk
- 1 teaspoon grated or ground nutmeg
- 2 teaspoons sugar
- 3 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon minced fresh parsley
- 1 tablespoon minced fresh basil
- 2 (28 oz.) cans tomato purée

1. Heat olive oil in a large skillet on a stove top burner over medium-high heat. Add the onion, carrot, and celery. Sauté 5 to 8 minutes, or until soft. Add the ground beef and cook until no longer pink, breaking up any large pieces with a spoon.
2. Combine the browned beef with the remaining ingredients in the Russell Hobbs® Slow Cooker Stoneware Liner.
3. Cover and set Control Dial to AUTO. Sauce will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
4. Taste and adjust for salt and pepper.

Makes 6 to 8 servings

## LIMITED ONE-YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return the appliance, ship to:**

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

**To contact us, please write to, call, or email:**

Consumer Relations Department  
PO Box 7366  
Columbia MO 65205-7366 USA  
1-800-233-9054  
E-mail:  
consumer\_relations@toastmaster.com

**What Is Not Covered:** This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

**LIMITATION ON DAMAGES:** THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

**DURATION OF IMPLIED WARRANTIES:** EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

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For more information on our products, visit our website: [www.maxim-toastmaster.com](http://www.maxim-toastmaster.com).